

SIMONNET - FEBVRE

Chablis



👑 **APPELLATION**
Appellation Village

👑 **GRAPE VARIETY**
100% Chardonnay.

👑 **SOIL**
Kimmeridgian marl and limestone.

👑 **VINIFICATION**
Stainless steel tanks between 16° and 19°C.

👑 **AGEING**
6-10 months in stainless steel, on lees.

👑 **AVERAGE AGE OF THE VINES**
35 years.

👑 **YIELD**
60 hl/ha.

👑 **AGEING**
2 to 5 years.

👑 **SERVING TEMPERATURE**
Between 8° - 10°C.

SITUATION

Chablis is the largest of appellations, with 2900 hectares of vines. It is produced in all the villages of the appellation, on hillsides or flat ground. Hence, there is a large diversity of locations and exposures.

TASTING AND FOOD PAIRINGS

The Chablis 2024 is a very flattering and balanced wine that reveals very pronounced fruity aromas in the nose. In the mouth, we find freshness and the minerality specific to the appellation. This vintage is endowed with a beautiful concentration as well as a beautiful balance making it rather promising.